



A S C H E R I



LANGHE ARNEIS

Grape Variety: at least 85% Arneis

Usual harvest time: 10th/20th September.

Fermentation: about 15 days at 18°C

Characteristics:

- pale straw colour
- fresh and persistent bouquet of traditional and exotic fruits with a nice spicy note
- dry, pleasant palate of great freshness
- delicate wine with remarkable balance and finesse

Serve at: 10°/12°C

Try it with: hors d'oeuvres and fish. Excellent as aperitif.

Evolution: 2/3 years if kept in a cool and dark place.

PACKAGING

FORMATS: 0,75 Lt

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